

Individual Poster Presentation Schedules

Poster Number	Title of Paper	Date	Time
A 11	THE SHELF LIFE OF AUSTRALIAN CHILLED- VACUUM-PACKED BEEF AND SHEEP MEAT TRANSPORTED TO DUBAI BY SEA AND AIR	29-Oct-18	9:00 AM to 12:00 PM
A 12	HONEY, AUTHENTICITY, TRACEABILITY, BOTANICAL ORIGIN AND GEOGRAPHICAL ORIGIN. WHAT IS THE RIGHT APPROACH?	29-Oct-18	9:00 AM to 12:00 PM
A 13	SMART PACKAGING FOR PRESERVATION OF FRESH BAKERY	29-Oct-18	9:00 AM to 12:00 PM
A 14	INHIBITORY EFFECT OF LYSOZYME-DERIVED PEPTIDES COMBINED WITH SOME NATURAL PRESERVATIVES TO CONTROL SOME FOOD POISONING AND FOOD SPOILAGE GRAM-NEGATIVE MICROORGANISM	29-Oct-18	9:00 AM to 12:00 PM
A 15	FOOD SAFETY CONCERNS AND BIOTECHNOLOGY: CONSUMERS' ATTITUDES TO GENETICALLY MODIFIED PRODUCTS	29-Oct-18	9:00 AM to 12:00 PM
A 16	ASSESSMENT OF THE FOOD SAFETY ISSUES RELATED TO GENETICALLY MODIFIED FOODS	29-Oct-18	9:00 AM to 12:00 PM
A 17	EFFECTS OF PEDIOCOCCUS ACIDILACTICI AND ITS CRUDE BACTERIOCIN ON SOFT CHEESE QUALITY AND SHELF-LIFE	29-Oct-18	9:00 AM to 12:00 PM
A 18	EFFECT OF A NOVEL TECHNOLOGY (AIR AND VACUUM FRYING) ON SENSORY EVALUATION AND ACRYLAMIDE GENERATION IN FRIED POTATO CHIPS	29-Oct-18	9:00 AM to 12:00 PM
A 19	HALAL ASSURANCE CERTIFICATION	30-Oct-18	01:00 PM to 5:00 PM
A 20	DEVELOPMENT OF VALUE ADDED COOKIES USING WATERMELON AND PINEAPPLE WASTE –A SUSTAINABLE APPROACH	29-Oct-18	9:00 AM to 12:00 PM
A 21	FOOD SAFETY MODERNIZATION ACT: HOW TO PREPARE YOUR COMPANY TO BE IN COMPLIANCE WITH THE FOREIGN SUPPLIER VERIFICATION PROGRAM (FSVP)	29-Oct-18	9:00 AM to 12:00 PM
A 22	SPECIFIED RISK MATERIAL (SRMS) AND PRION DISEASES	29-Oct-18	9:00 AM to 12:00 PM
A 23	BROMIDE AND BROMATE LEVELS IN DRINKING WATER AND GROUNDWATER FROM THE STATE OF KUWAIT	29-Oct-18	9:00 AM to 12:00 PM
A 27	HAND IN HAND APPROACH BY CULTURE AND PCR – A PLAUSIBLE SOLUTION FOR EFFECTIVE MANAGEMENT OF RISKS	29-Oct-18	9:00 AM to 12:00 PM

A 29	FOOD FRAUD AND FOOD DEFENSE; EMERGING ISSUES AND FUTURE TRENDS	29-Oct-18	9:00 AM to 12:00 PM
A 30	FOOD SAFETY CONTROL: EVALUATING HAND HYGIENE KNOWLEDGE, PERCEPTIONS, AND PRACTICES IN SAUDI ARABIA USING THE HEALTH BELIEF MODEL	29-Oct-18	9:00 AM to 12:00 PM
A 31	GAP ANALYSIS OF ISO 22000/2005 APPLICATION IN THE EXPORT SLAUGHTER HOUSES	29-Oct-18	9:00 AM to 12:00 PM
A 34	AEROBIC BACTERIA ISOLATED FROM DEAD- IN-SHELL CHICKEN EMBRYOS (FERTILE EGG), KHARTOUM, SUDAN	29-Oct-18	9:00 AM to 12:00 PM
A 35	THE IMPACT OF SUBCLINICAL OF MASTITIS ON SENSORY MILK PROPERTIES AND SOME MILK PRODUCTS	29-Oct-18	9:00 AM to 12:00 PM
A 36	EVALUATION OF MEAT SAFETY BASED ON PRE-REQUISITE PROGRAM OF HACCP IN ALKADRO SLAUGHTERHOUSE	29-Oct-18	9:00 AM to 12:00 PM
A 37	CONTROL OF BRUCELLOSIS IN CAMELS (C. DROMEDARIES) USING BRUCELLA MELITENSIS REV1 VACCINE,	29-Oct-18	9:00 AM to 12:00 PM
A 38	MICROBIOLOGICAL RISK MITIGATION IN THE SUPPLY CHAIN OF DRIED PRODUCE	29-Oct-18	9:00 AM to 12:00 PM
A 40	KNOWLEDGE AND PRACTICE OF DIETARY SUPPLEMENT AND MICRONUTRIENTS AMONG MEDICAL STUDENTS AT AJMAN UNIVERSITY	29-Oct-18	9:00 AM to 12:00 PM
A 41	CHOLESTEROL ASSIMILATION BY LACTIC ACID BACTERIA ISOLATED FROM CAMEL MILK UNDER GROWTH MEDIA: AN IN VITRO INVESTIGATION	29-Oct-18	01:00 PM to 5:00 PM
A 42	QUALITATIVE AND QUANTITATIVE CHARACTERIZATION OF TRICLOSAN TRACES IN HOUSEHOLD PERSONAL CARE PRODUCTS MARKETED IN UAE	29-Oct-18	01:00 PM to 5:00 PM
A 43	QUANTITATIVE ANALYSIS OF DIFFERENT PROTEIN SHAKE SUPPLEMENTS AVAILABLE IN THE UAE MARKET	29-Oct-18	01:00 PM to 5:00 PM
A 44	NITRATE CONTENT IN FRESH FRUITS AND VEGETABLES IN UNITED ARAB OF EMIRATES (UAE)	29-Oct-18	01:00 PM to 5:00 PM
A 45	TRANSLATING FOOD SAFETY COMMITMENT TO HUMAN BEHAVIOR THROUGH INNOVATIVE AND INTERACTIVE WAYS OF FOOD SAFETY EDUCATION AND AWARENESS	29-Oct-18	01:00 PM to 5:00 PM
A 46	SAFETY OF SLIMMING PRODUCTS COMMERCIALIZED IN DUBAI MARKET	29-Oct-18	01:00 PM to 5:00 PM
A 47	SAFETY OF SEXUAL ENHANCEMENT PRODUCTS COMMERCIALIZED IN DUBAI MARKET	29-Oct-18	01:00 PM to 5:00 PM

A 48	SCREENING IDENTIFICATION & DETERMINATION OF PDE 5 INHIBITORS IN FOOD SUPPLEMENTS	29-Oct-18	01:00 PM to 5:00 PM
A 49	SCREENING & DETERMINATION OF B-LACTAMS, MACROLIDE, QUINOLONE, SULFONAMIDES & TETRACYCLINES, RESIDUES IN FOOD BY LC-MS/MS	29-Oct-18	01:00 PM to 5:00 PM
A 50	ASSESSING THE KNOWLEDGE OF UAE HOUSEHOLDS ON FOOD WASTE	29-Oct-18	01:00 PM to 5:00 PM
A 51	STUDIES ON MODIFIED ATMOSPHERE PACKAGING OF BANANA	29-Oct-18	01:00 PM to 5:00 PM
A 52	MARINE BIOTOXINS	29-Oct-18	01:00 PM to 5:00 PM
A 53	SURVIVAL OF STRESSED SALMONELLA SPP. IN TAHINI WITH DIFFERENT AW LEVELS DURING STORAGE	29-Oct-18	01:00 PM to 5:00 PM
A 54	BRUCELLOSIS SCREENING IN CAMELS PREPARED FOR EXPORT FROM TWO QUARANTINE STATION IN KORDOFAN STATE, SUDAN	29-Oct-18	01:00 PM to 5:00 PM
A 55	PULSED FIELD GEL ELECTROPHORESIS AND WHOLE GENOME SEQUENCING	29-Oct-18	01:00 PM to 5:00 PM
A 56	EFFECT OF FOOD SAFETY TRAINING ON ACHIEVING GOOD HYGIENE PRACTICES IN RESTAURANTS IN THE EMIRATES OF DUBAI	29-Oct-18	01:00 PM to 5:00 PM
A 57	CONSUMER PREFERENCE, ATTITUDE AND HEALTH STATUS REGARDING ONLINE FOOD PRODUCTS IN UAE: A PROSPECTIVE COHORT STUDY	29-Oct-18	01:00 PM to 5:00 PM
A 58	PREVALENCE AND PREDICTORS OF POTENTIAL FOOD-DRUG INTERACTIONS AMONG PATIENTS IN UAE USING PRESCRIPTIONS	29-Oct-18	01:00 PM to 5:00 PM
A 59	NEXT GENERATION SEQUENCING (NGS), KNOWING EXACTLY WHAT IS IN COMPLEX FOOD SAMPLES- FOOD AUTHENTICITY, TRACEABILITY AND SAFETY	29-Oct-18	01:00 PM to 5:00 PM
A 60	TEXTURE PROFILE ANALYSIS OF TEN EMIRATI DATE VARIETIES	29-Oct-18	01:00 PM to 5:00 PM
A 61	YOGHURT PRODUCTION FROM CAMEL MILK FORTIFIED WITH DIFFERENT ADDITIVES	29-Oct-18	01:00 PM to 5:00 PM
A 62	YOGHURT PRODUCTION FROM CAMEL MILK FORTIFIED WITH BOVINE CASEIN AND WHEY PROTEINS	29-Oct-18	01:00 PM to 5:00 PM
A 63	ANTITUMOR ACTIVITY OF EXTRACTS FROM DIFFERENT LENTILS (LENS CULINARIS, L.) FRACTIONS AGAINST HUMAN BREAST CANCER CELL LINE MCF-7	29-Oct-18	01:00 PM to 5:00 PM
A 65	RADIOACTIVITY LEVELS IN BOTTLED WATER, ASSOCIATED POPULATION DOSES, AND LIFETIME RISK ASSESSMENT IN THE UNITED ARAB EMIRATES	29-Oct-18	01:00 PM to 5:00 PM

A 66	THE USE OF MIXTURE OF BACTERIOPHAGES AS BIOCONTROL AGENTS FOR FOOD SAFETY APPLICATIONS IN THE UNITED ARAB EMIRATES.	30-Oct-18	9:00 AM to 12:00 PM
A 67	NOVEL CAMEL GELATIN HYDROLYSATES WITH POTENTIAL INHIBITORY ACTIVITIES TOWARDS DIPEPTIDYL PEPTIDASE-IV (DPP-IV) AND ANGIOTENSIN CONVERTING ENZYME (ACE)	30-Oct-18	9:00 AM to 12:00 PM
A 68	UAE CONSUMERS PREFERENCES AND ATTITUDES TOWARD FOOD SAFETY RISK: A SURVEY STUDY	30-Oct-18	9:00 AM to 12:00 PM
A 69	CAMEL AND COW MILK PROTEIN HYDROLYSATES AS NOVEL ANTIFUNGAL AGENTS	30-Oct-18	9:00 AM to 12:00 PM
A 70	PROCESS AND RISK-BASED THINKING IN FOOD SAFETY MANAGEMENT SYSTEM	30-Oct-18	9:00 AM to 12:00 PM
A 71	ASSOCIATION BETWEEN PAINFUL PERIOD AND FOOD TYPE: A CROSS-SECTIONAL STUDY IN UAE	30-Oct-18	9:00 AM to 12:00 PM
A 72	CAMEL GELATIN HYDROLYSATES WITH POTENTIAL INHIBITORY ACTIVITIES TOWARDS DIPEPTIDYL PEPTIDASE-IV (DPP-IV) AND ANGIOTENSIN CONVERTING ENZYME (ACE)	30-Oct-18	9:00 AM to 12:00 PM
A 73	HEAVY METALS TESTING ENSURES BETTER SUPPLEMENT SAFETY	30-Oct-18	9:00 AM to 12:00 PM
A 74	FOOD SAFETY ASSESSMENT : HEAVY METAL CONTENTS IN DIFFERENT FISH SAMPLES AVAILABLE IN THE LOCAL MARKET OF DUBAI	30-Oct-18	9:00 AM to 12:00 PM
A 75	CAFFEINE IN ENERGY DRINKS: ARE THEY SAFE?	30-Oct-18	9:00 AM to 12:00 PM
A 76	PLASTICS AND FOOD: SAFETY CONCERNS OF PHTHALATES	30-Oct-18	9:00 AM to 12:00 PM
A 77	SAFETY OF IRRADIATED FOODS	30-Oct-18	9:00 AM to 12:00 PM
A 78	ANTIMICROBIAL AND ANTIOXIDANT POTENTIAL OF CAMEL WHEY PROTEIN HYDROLYSATES	30-Oct-18	9:00 AM to 12:00 PM
A 79	EVALUATION OF THE MICROBIOLOGICAL QUALITY OF CAMEL'S MEAT COLLECTED FROM SLAUGHTER HOUSES OF SOME CITIES IN THE KINGDOM OF SAUDI ARABIA	30-Oct-18	9:00 AM to 12:00 PM
A 80	HOW TO DECREASE THE RISK OF CHD IN THE STUDENTS	30-Oct-18	9:00 AM to 12:00 PM
A 81	FOOD COLORS: EXISTING AND EMERGING FOOD SAFETY CONCERNS	30-Oct-18	9:00 AM to 12:00 PM
A 82	MULTIPLICATION RATE OF CRONOBACTER SAKAZAKII IN INFANT FORMULA AT ROOM TEMPERATURE	31-Oct-18	9:00 AM to 12:00 PM
A 84	BIOACTIVE PROPERTIES OF CAMEL LACTOFERRIN CONCENTRATE AND ITS STABILITY UNDER SIMULATED GASTRO-INTESTINAL CONDITIONS,	30-Oct-18	9:00 AM to 12:00 PM

A 85	INCIDENCE AND ANTIBIOTIC RESISTANCE OF CAMPYLOBACTER ISOLATED FROM POULTRY MEAT	30-Oct-18	9:00 AM to 12:00 PM
A 87	HEALTH RISKS ASSOCIATED WITH AMYGDALIN	30-Oct-18	9:00 AM to 12:00 PM
A 88	PESTICIDE RESIDUES IN SPICES ANALYSIS USING TANDEM GC/MS	30-Oct-18	9:00 AM to 12:00 PM
A 89	SURVEY STUDY ON FOOD SAFETY IN SMALL FOOD BUSINESSES IN ABU DHABI	30-Oct-18	9:00 AM to 12:00 PM
A 90	SAFETY EVALUATION OF HISTAMINE IN FOOD SAMPLES BY UPLC-MS/MS	30-Oct-18	01:00 PM to 5:00 PM
A 91	SAFETY ASSESSMENT OF HERBAL WEIGHT-LOSS PRODUCTS SOLD IN DUBAI LOCAL MARKET	30-Oct-18	01:00 PM to 5:00 PM
A 93	REVIEW OF INTERNATIONAL FOOD SAFETY RESEARCH STUDIES IN CATERING AND MANUFACTURING ENVIRONMENTS	30-Oct-18	01:00 PM to 5:00 PM
A 94	TRAINEE DIETITIANS FOOD SAFETY KNOWLEDGE, ATTITUDES AND TRAINING EXPERIENCES IN LEBANON AND WALES.	30-Oct-18	01:00 PM to 5:00 PM
A 95	VIDEO OBSERVATION OF HAND HYGIENE COMPLIANCE IN A UK MANUFACTURER OF READY-TO-EAT PIE AND PASTRY PRODUCTS	30-Oct-18	01:00 PM to 5:00 PM
A 96	EMERGING SAFETY CONCERNS OF FOOD CONTACT MATERIALS	30-Oct-18	01:00 PM to 5:00 PM
A 97	FOOD – PRODUCT CONFORMITY ASSESSMENT PROGRAMS	30-Oct-18	01:00 PM to 5:00 PM
A 102	HAZARDS OF USING ALUMINUM CONTAINERS IN FOOD PREPARATION	30-Oct-18	01:00 PM to 5:00 PM
A 103	SAUDI FOOD AND DRUGS AUTHORITY EXPERIENCE IN REDUCING TRANS FATS IN FOOD PRODUCTS	30-Oct-18	01:00 PM to 5:00 PM
A 104	FOOD SECURITY AND SUSTAINABILITY IN SAUDI ARABIA	30-Oct-18	01:00 PM to 5:00 PM
A 106	PROMOTION OF NATURAL FOOD PRESERVATIVES PARTICULARLY FOCUS ON MORINGA OLIVERA OIL IN YOGHURT	30-Oct-18	01:00 PM to 5:00 PM
A 108	SCIENTIFIC CHALLENGES IN THE RISK ASSESSMENT OF FOOD CONTACT MATERIALS	30-Oct-18	01:00 PM to 5:00 PM
A 109	ISOLATION OF VIBRIO SPP (V PARA- V CHOLERAE AND V FULNIFICUS) IN SEAFOOD AND RAW VEGETABLE'S USING MULTIPLEX RT-PCR AND CONVENTIONAL METHOD	30-Oct-18	01:00 PM to 5:00 PM
A 110	WHEAT AND FLOUR TESTING METHODS	30-Oct-18	01:00 PM to 5:00 PM
A 111	DETECTION OF COLI FORMS AND E COLI FROM WATER SAMPLES USING A CHROMOGENIC CULTURE MEDIUM BY POUR-PLATING METHOD-A COMPARATIVE STUDY	30-Oct-18	01:00 PM to 5:00 PM

A 112	FULL TRACEABILITY WITH LABORATORY VERIFICATION FOR QUALITY AND CERTIFICATION OF CONFORMITY OF IMPORTED FOODS FROM SOURCE TO POINT OF ENTRY AT DUBAI	30-Oct-18	01:00 PM to 5:00 PM
A 113	PESTICIDE RESIDUES IN HONEY IN KOSOVO A CASE STUDY	30-Oct-18	01:00 PM to 5:00 PM
A 114	PROBIOTICS – HELPFUL OR HARMFUL	30-Oct-18	01:00 PM to 5:00 PM
A 115	ISOLATION AND IDENTIFICATION OF ASPERGILLUS NIGER FOR THE PRODUCTION OF GLUCOSE OXIDASE OF MANY FOOD APPLICATIONS	30-Oct-18	01:00 PM to 5:00 PM
A 116	GENOTYPING OF THEILERIA LESTOQUARDI FROM SHEEP AND GOATS IN SUDAN TO SUPPORT CONTROL OF MALIGNANT OVINE THEILERIOSIS	30-Oct-18	01:00 PM to 5:00 PM
A 117	FOOD ITEMS NOTIFICATIONS SYSTEM	30-Oct-18	01:00 PM to 5:00 PM
A 118	APPLYING MODERN TECHNOLOGY IN THE FOOD CONTROL FIELD	30-Oct-18	01:00 PM to 5:00 PM
A 119	HALAL ASSURANCE CERTIFICATION	30-Oct-18	01:00 PM to 5:00 PM